# INFORMATION LETTER

Not for Publication — NATIONAL CANNERS ASSOCIATION — For Members Only

No. 1341 — Washington, D. C. — June 16, 1951


## Amdt. 1 to CPR 42 Covers More Spring-Pack Vegetables

Under the terms of Amendment 1 to CPR 42, effective June 14, the spring packs of canned broccoli, Brussels sprouts, new potatoes, fresh field peas, and rhubarb have been brought within the pricing provisions of Ceiling Price Regulation 42. These vegetables were not included in CPR 42 at the time of its issuance because additional pricing information was needed.

Copies of Amendment 1 to CPR 42 are being mailed with this issue of the INFORMATION LETTER. The legal analysis of CPR 42 which was mailed as a Supplement to the INFORMATION LETTER of June 9 may be useful to canners covered by Amendment 1.

Included in Amendment 1, which completes the list of canned vegetables which will be priced under the 1951 spring-pack vegetable regulation, are the figures, by vegetable and producing area, which will enable canners to determine the maximum adjustments they may make in their base price to allow for increases in

*(Please turn to page 235)*

## Industry Advisory Groups Meet at Call of OPS

Industry advisory committees representing canners of fruits and vegetables, soups, and pickles have met recently with officials of the Office of Price Stabilization, according to OPS announcements.

The Fruit and Vegetable Canners Industry Advisory Committee met in Washington June 12 at the call of OPS. The agency said that this was its second meeting with this group and that no announcement on the session would be made.

The Soup Industry Advisory Committee met June 14 at the call of OPS.

The Pickle Industry Advisory Committee held its initial session with OPS on June 5. OPS announced that a ceiling price regulation to become effective for the pickle industry when the 1951 harvest is completed next fall was discussed.

# QMC Testifies that Walsh-Healey Exemption Is Urgently Needed

**The Office of the Quartermaster General testified at a public hearing this week that a Walsh-Healey exemption will enable the QMC to obtain firm commitments from canners on the armed forces' requirements of canned fruits and vegetables from the 1951 pack.**

Lt. Col. W. F. Durbin, Chief of the Subsistence Branch in the QMC Supply Division, stated that the Walsh-Healey exemption is necessary in view of four years' experience during which canners generally have refused to contract with the government in advance of packing, and in view of the QMC's failure to obtain its requirements from the 1949 and 1950 packs.

Three canners—Henry P. Taylor, Howard T. Cumming, and O. E. Snider—testified on how Walsh-Healey stipulations affect their own operations and other canners in their areas.

Five representatives of organized labor testified in opposition to the request for the exemption.

The hearing was held June 11 on the request of the Secretary of the Army for an exception from the provisions of Section 1 of the Walsh-Healey Public Contracts Act for contracts for 32 canned fruits and vegetables annually purchased by the QMC. The hearing was conducted by F. Granville Grimes, Jr., Deputy Administrator of the Wage and Hour and Public Contracts Divisions, U. S. Department of Labor (see INFORMATION LETTER of June 2, page 223).

Colonel Durbin appeared as spokesman for The Quartermaster General of the Army, Maj. Gen. Herman Feldman, who has responsibility for procurement of all canned foods for the armed services.

Colonel Durbin said that the need for the Walsh-Healey exemption is urgent and the exemption should be granted immediately. However, the record of the hearing will remain open for a week and no decision can be expected until late next week.

General Feldman's statement, which was read by Colonel Durbin, pointed out that the QMC is the sole purchasing agent for canned foods for all of the armed services and that the Korean conflict had increased military requirements for food. The exemp-

## Canned Foods Carloading Requirements Issued by ICC

Minimum carloading requirements for canned foods and other packaged foodstuffs for shipment in freight cars were established by Car Service Order 878 issued June 11 by the Interstate Commerce Commission. The order is effective July 1 and is scheduled to expire November 30, 1951.

The order provides that no railroad shall accept for transportation, except to complete loading, any carload shipment of canned foods unless such cars are loaded (1) up to marked capacity in pounds as stenciled on each car, or (2) to full visible capacity but not less than 65,000 pounds. When cars are stopped off to complete loading, they must be loaded to the same limits when leaving a stop-off point. Canned foods in glass containers of one quart or less, in cartons, must be loaded to not less than six tiers high, covering the entire floor space. Glass containers

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## Farm Labor Supply Bill

Legislation to provide a government program for the use of Mexican nationals in agricultural employment was approved by the House Rules Committee on June 13. Earlier, this Committee had declined to give the measure, H. R. 3283, a rule under which it could receive House floor consideration. It is expected that the House leadership will schedule the bill for debate during the coming week.

tion granted during World War II, the statement said, enabled the QMC to fulfill its procurement responsibilities without any loss to the government, canners, or labor.

The QMC, having been purchasing on an advertised bid basis for the past four years, has had difficulty in obtaining its requirements of canned fruits and vegetables and was unable to procure its requirements from the 1949 and 1950 packs, it was said. While the QMC was able to purchase food to meet its over-all subsistence requirements, it found it necessary to fill in with substitutes and with grades, styles of pack, and container sizes that were not economical to the government either in cost or use.

The QMC, the statement said, has utilized all available or practicable means of obtaining armed services requirements but none so far has permitted satisfactory procurement of grades, styles, and container sizes. Colonel Durbin read into the record a portion of a letter from a canner, asserting that canners are unable to contract under Walsh-Healey stipulations in advance of packing and that without contracts they cannot risk packing to government specifications. Colonel Durbin said that this letter is typical of the information received by the QMC from industry sources and indicates the nature of the procurement problem. He declared that it is apparent that the QMC cannot obtain its requirements satisfactorily without the Walsh-Healey exemption, and that no other practicable remedy is available.

The three canners—Henry P. Taylor, Howard T. Cumming, and O. E. Snider—described how inclusion of the Walsh-Healey stipulations in government contracts would affect their operations and why, in the face of threatened labor shortages, canners do not want to be subject to the Walsh-Healey Act. The current set-aside orders and their part in the procurement program were described.

#### Labor

Labor was represented at the hearing by the AFL, teamsters locals, meat cutters locals, and the CIO. All either opposed the exemption or asked that a decision be delayed to await further study.

Bert Seidman of the research staff of the AFL said that the issue is important to all of organized labor because a Walsh-Healey exemption would be the first weakening of labor's position during the present emergency. He termed the canners' refusal to bid a "strike against the government" and said that the request for the Walsh-Healey exemption is a "cloak" for the real purpose of taking advantage of the situation and weakening labor's position.

Ed Benjamin of the National Cannery Conference, Salem, Ore., representing 120,000 cannery workers, asked that a decision be delayed and recommended further investigation by the QMC to determine other methods of assuring satisfactory procurement.

Anthony Smith of the CIO called the issue a "silk glove holdup" by canners. He asserted that the Army should utilize its authority under Section 18 of the Selective Service and Training Act and place mandatory orders with canners and require their compliance.

John Fanning, labor advisor to the Under Secretary of the Army, said that such action had been considered but is impracticable because it would require issuance of orders to about 2,500 individual firms accompanied by separate findings and justifications.

Mr. Smith, the CIO witness, said that granting an exemption would be a "retreat and cowardly surrender" by the federal government. He declared that not a single word had been said at the hearing about the welfare of cannery workers but that granting of an exemption involved not only overtime but home work, child labor, and convict labor.

Representatives of the U. S. Department of Agriculture and the National Production Authority were present but did not testify.

# TRAFFIC

## Railroad Carloading

Detailed suggestions on how to load canned foods in railroad cars so as to reduce damage to cans and cases are contained in a pamphlet, *Canned Goods Survey*, issued by a survey committee representing four California Terminal Railroads.

The pamphlet summarizes conditions observed at canners' shipping points and outlines recommendations for corrective measures to help prevent damage and insure satisfactory deliveries of canned foods. The Canners League of California assisted the survey committee in its study.

The survey committee was sponsored by The Atchison, Topeka and Santa Fe, Union Pacific, Southern Pacific, and The Western Pacific Railroad companies.

## Canned Foods Carloading

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larger than one quart must be loaded in five tiers.

The ICC announced that its order is necessary because an emergency exists requiring immediate action for more effective utilization of cars in the transportation of these products.

Howard S. Kline, Chief of the Car Utilization Section of the ICC Bureau of Service, who will administer the order, is authorized to issue special or general permits waiving the order to meet exceptional circumstances.

Full text of Car Service Order 878 has been reproduced by the N.C.A. and is being mailed to members' offices and plants as a Supplement to this issue of the INFORMATION LETTER.

# SUPPLIES

## Domestic Sugar Quota Raised

The U. S. Department of Agriculture has announced an increase of 250,000 short tons, raw value, in the supply of sugar that will be available under 1951 sugar quotas. With this increase, the 1951 quota is established at 8,250,000 short tons, raw value.

In the order increasing the 1951 quota, on June 8, Secretary Brannan stated, in part:

"Distribution of sugar by U. S. refiners, importers and beet sugar processors, after three relatively slow months in February, March and April, has increased markedly in May, so that by June 2 the total for the year was about 350,000 tons greater than to the same date a year earlier. Distribution for the next three months, particularly for July, is not expected to equal that for the same period last year. For the year as a whole, however, distribution may equal that of 1950, which was 8,273,000 tons."

## Shipments of Glass Containers

Shipments of selected glass containers for food products during the first four months of 1951, with comparisons with 1950, are reported by the Bureau of the Census, U. S. Department of Commerce, as follows:

| | Jan. through April | |
|---|---|---|
| | 1950 | 1951 |
| | *(quantities expressed in gross)* | |
| Wide-mouth food (including fruit jars and jelly glasses) | 8,024,923 | 8,824,944 |
| Narrow-neck | 2,970,689 | 3,927,891 |

# DEFENSE

## Certificates of Necessity

For the first time, a list of firms granted certificates of necessity for accelerated tax amortization of new or expanded defense facilities includes food processing companies.

Six canners are on the list of firms, announced June 12, to which the Defense Production Administration issued certificates during the week June 1-8. The certificates cover food processing and food storage facilities. Authorized write-offs range from 25 to 50 percent of estimated cost.

A total of 1,766 certificates with a total proposed investment of $6,158,385,156 certified as eligible for accelerated depreciation over a five-year period have been issued.

## GOR 10, Relief in Pricing

By Amendment 1 to General Overriding Regulation 10, effective June 7, the Office of Price Stabilization has accorded to any manufacturer pricing under the General Ceiling Price Regulation, CPR 22, CPR 42, or any other regulation not specifically restricting the application of GOR 10, who, as a result of his applicable ceiling prices is experiencing losses in the operation of separate plants or factories, the right to appeal to OPS for upward adjustment of the ceiling price applicable to any plant or factory operating at a loss.

Under the terms of GOR 10, as it existed prior to the issuance of Amendment 1, manufacturers pricing their products under the GCPR or under any other regulation, who, as a result of such ceiling price or prices, would be forced to operate at a loss with respect to their over-all manufacturing operations, were permitted to apply to OPS for an upward adjustment of their ceiling prices (see INFORMATION LETTER of May 19, page 208). Amendment 1 now expands the scope of this relief procedure to permit adjustments based on loss operations in separate plants or factories.

The same conditions and limitations which applied to applications based on over-all loss operations are applicable to relief applications filed under the provisions of Amendment 1. In addition, it is provided that no allocation of central office costs or expenses may be included in calculating a loss on the operations of a certain plant or factory.

By Amendment 2 to General Overriding Regulation 10, OPS on June 13 extended to manufacturers in the territories and possessions the same privilege of requesting an upward adjustment of ceiling prices under the conditions referred to above. Formerly, the provisions of GOR 10 had been made available only to manufacturers in the 48 states and the District of Columbia.

## Amendment 1 to CPR 42

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costs for other than raw material and for raw material.

Brought within the coverage of CPR 42 are the spring packs of broccoli and Brussels sprouts in California, Oregon, and Washington; fresh field peas (including black eye, chick, cream, Crowder, and purple hull) in a majority of the southern states (as listed in the Amendment); and new potatoes and rhubarb in all states.

Each of these vegetables has been added, along with a percentage increase figure by area and vegetable, to the list of vegetables in Table I of the original CPR 42, which provides the base price adjustment factor to be applied in determining the allowable increase for cost increases for other than raw material.

As in the case of vegetables covered by the original CPR 42, permitted cost increases for raw materials are limited to actual cost increases, but, in the case of all of the added vegetables except potatoes, the maximum permitted increase is limited to 20 percent of the individual's canner's 1950 weighted average raw material cost for the particular vegetable. For potatoes, the permitted increase may not exceed 75 percent of each canner's 1950 weighted average raw material cost of potatoes for canning. These maximum increases are made applicable by the addition of each of the added vegetables to Table II of the original CPR 42 together with the figure indicating the maximum permitted increase in percentage of 1950 weighted average raw material cost.

## John MacVey with OPS

John MacVey, formerly associated with Association Counsel and for the past five years counsel for the National Association of Frozen Food Packers, has become chief counsel for the Fruit and Vegetable Branch of the Food Division of the Office of Price Stabilization.

# MANPOWER

## Authority To Employ Off-Duty Military Personnel Requested

The N.C.A. has requested the Department of Defense to authorize military personnel, when off duty, to engage in food processing and farm work during the remainder of 1951.

The request is only for an authorization similar to that in effect during World War II, and asks that it apply solely to off-duty personnel in a voluntary manner. The N.C.A. also requested that the Defense Department follow former procedure whereby local certification of the need for the use of military personnel be obtained from the United States Employment Service to assist commanding officers in determining that an emergency condition exists.

It was pointed out by N.C.A. that the U. S. Department of Agriculture has recommended substantial increases in the acreages of vegetables for processing, that large military requirements have justified the industry in planning all-out production this year, and that the industry must obtain more manpower for harvesting and processing.

# MEETING

## Maryland Food Technologists Meet at N.C.A. Headquarters

The Maryland Section of the Institute of Food Technologists held its June meeting at N.C.A. headquarters on Friday, June 8, by invitation from the Association. The Section is made up of food technologists and scientists in the Baltimore-Washington area, and usually meets in Baltimore. On this occasion, the meeting began at 4 p.m. with a guided tour of the N.C.A. building, which was followed by dinner at a local restaurant and a formal meeting in the N.C.A. conference room.

The speaker of the evening was Dr. E. M. Kenyon of the Research and Development Branch of the Office of the Quartermaster General, whose topic was "The Quartermaster Corps Feeds the Army." Dr. Kenyon described the various types of rations and their components in relation to their different types of use, and outlined the suitability requirements that must be met. Between 60 and 70 members and guests attended.

## Rules of Arbitration

The N.C.A. has reprinted the *Rules of Arbitration* which were issued in October, 1947, for use in the arbitration of commercial controversies involving the sale of canned foods. The reprint incorporates two minor amendments to the Rules that have been adopted by the Board of Directors. Copies of the new publication were mailed this week to members' home offices.

Copies also are being supplied to the National Food Brokers Association, National-American Wholesale Grocers Association, and United States Wholesale Grocers Association for use by their memberships.

# STATISTICS

## Canned Meat Report

The quantity of meat canned, and meat products processed under federal inspection during the four-week period April 1-28 is reported by the Bureau of Animal Industry as follows:

**Canned Meat and Meat Products Processed Under Federal Inspection**

**April 1-28, 1951 ***

| | 3 lbs. & over | Under 3 lbs. | Total |
|---|---|---|---|
| | ——(in thousand pounds)—— | | |
| Luncheon meat | 15,491 | 10,896 | 26,387 |
| Canned hams | 13,246 | 1,319 | 14,565 |
| Corned beef hash | 1,343 | 5,162 | 6,505 |
| Chile con carne | 2,391 | 4,168 | 6,559 |
| Vienna sausage | 47 | 4,882 | 4,929 |
| Frankfurters and wieners in brine | 8 | 4,331 | 4,339 |
| Deviled ham | ..... | 770 | 770 |
| Other potted and deviled meat products | ..... | 2,848 | 2,848 |
| Tamales | 111 | 1,383 | 1,494 |
| Sliced, dried beef | 67 | 381 | 448 |
| Liver products | ..... | 200 | 200 |
| Meat stew | 1 | 5,540 | 5,541 |
| Spaghetti meat products | 153 | 6,604 | 6,757 |
| Tongue (except pickled) | 210 | 223 | 433 |
| Vinegar pickled products | 649 | 1,319 | 1,968 |
| Bulk sausage | 1 | 4,390 | 4,391 |
| Hamburger | 1,081 | 5,859 | 6,940 |
| Soups | 1,144 | 39,188 | 40,332 |
| Sausage in oil | 151 | 203 | 354 |
| Tripe | ..... | 524 | 524 |
| Brains | ..... | 242 | 242 |
| Bacon | 97 | 2,037 | 2,134 |
| All other products 20% or more meat | 100 | 12,273 | 12,373 |
| All other products less than 20% meat (except soup) | 37 | 10,506 | 10,543 |
| Total all products | 36,327 | 125,248 | 161,575 |

* Columns do not add to total shown in all cases since rounded figures are used.

## RSP Cherry Stocks

A report on canners' stocks and shipments of canned RSP cherries has been compiled by the N.C.A. Division of Statistics, and complete reports have been mailed to all canners packing this item.

**RSP Cherry Stocks and Shipments**

| | 1949-50 | 1950-51 |
|---|---|---|
| | (actual cases) | |
| Carryover, July 1 | ..... | 30,332 |
| Pack | 3,445,323 | 5,022,951 |
| Total supply | 3,445,323 | 5,053,283 |
| Stocks, June 1 | 110,099 | 87,863 |
| Shipments during May | 166,792 | 86,040 |
| Shipments, July 1 to June 1 | 3,335,224 | 4,965,420 |

## Crop Progress Vegetables for Processing

Prospects for green peas, sweet corn, snap beans, and tomatoes—the big four processing crops—were generally favorable on June 1, according to a report issued by the Bureau of Agricultural Economics June 11.

Good planting and growing conditions the last half of May enabled crops in many areas to overcome much of the earlier delays. An exception is the area embracing much of Kentucky, Tennessee, Arkansas, Missouri, and Oklahoma, where dry weather has delayed setting of tomato plants and hindered growth of snap beans.

A state-by-state report by BAE on progress of peas for processing is excerpted:

*Delaware, Maryland, Virginia, and New Jersey:* Harvesting on the Eastern Shore of Maryland, Delaware and Virginia and in New Jersey was in full swing by the first week of June. Moisture supplies were excellent, and condition of the growing crop was satisfactory.

*Pennsylvania:* Early and late varieties were in full bloom before the end of May. Condition of the growing crop is good.

*Maine:* Since the middle of May, weather conditions have been favorable for germination.

*New York:* While there was some delay in planting operations in western New York due to excessive rainfall, the condition of the crop on June 1 was generally satisfactory.

*Ohio, Indiana and Michigan:* Prospects for a good crop are favorable, but some localities report rain will soon be needed.

*Illinois and Wisconsin:* In Illinois the crop is developing favorably. Moisture has been adequate for good growth. Wisconsin is still experiencing difficulties in completing planting schedules which in some instances are from 10 days to two weeks late. Warmer weather is needed to give the crop a satisfactory start.

*Colorado and Utah:* Favorable growing conditions have given the crop a satisfactory start.

*Idaho, Oregon and Washington:* Generally favorable growing conditions for peas have prevailed in these states. Cool nights with some frost have hindered development in certain localities.

*California:* By June 1 indicated acreage of 10,090 acres, which is the largest of record, had been harvested with a yield of 2,820 pounds shelled per acre. Weather conditions were excellent and this year's production promises to be a record high for this state with a total tonnage of 14,230 tons.

# CONGRESS

## Defense Production Act

With the termination of public hearings last week on the President's recommendations for amendment of the Defense Production Act, the Senate and House Committees on Banking and Currency have been considering the subject in executive session. The Senate Committee on June 14 defeated a motion to continue the present Act for one year and proceeded to a section-by-section consideration of the administration's recommendations.

# DEATH

## Charles Carroll Caldwell

Charles Carroll Caldwell, vice president of Taylor & Caldwell, Inc., of Walkerton, Va., died June 8.

Mr. Caldwell was born in Rising Sun, Cecil County, Maryland, in 1873, but moved to Walkerton when he was a boy and had lived there almost all of his life. He joined forces with Henry P. Taylor in 1925 to look after the farming end of what then became Taylor & Caldwell. When the business was incorporated in 1930, he became vice president, and remained so to his death.

He had been in poor health the past four years and had not been active in the business during that time.

Mr. Caldwell was prominent in the public as well as the business life of King and Queen County and was chairman of the board of supervisors of the county, having been a member of that board for more than a quarter century.

# STANDARDS

## Liquid in Canned Tomatoes

In response to a request by tomato canners, the N.C.A. has filed with the Federal Security Agency a petition that the standard of identity for canned tomatoes be amended to permit added tomato liquid from whole tomatoes without label declaration.

It was the unanimous opinion of tomato canners, at their meeting during the Convention in Chicago in February, that the present requirement in the definition and standard of identity for declaration of juice used as packing medium serves no useful purpose.

The amount of liquid draining from the peeled tomatoes usually is sufficient to provide the necessary packing medium. At times, however, additional tomato liquid has to be used and the labels on these cans are required to show the presence of such added liquid.

Following is the full text of the petition filed by the N.C.A. in the matter of amending the standard of identity for canned tomatoes:

The National Canners Association, representing a substantial portion of the packers of canned tomatoes, on its own behalf and in behalf of its membership, respectfully petitions for an amendment of Section 53.40 of the Regulations under the Federal Food, Drug, and Cosmetic Act by eliminating the second sentence of subparagraph (b).

1. Subparagraph (a) of Section 53.40 now specifies that there may be used as a substantial packing medium

"(3) The liquid strained from mature tomatoes. . ."

This standard likewise specifies that there may be used in the canning of tomatoes the "liquid draining from such tomatoes during or after peeling and coring."

Subparagraph (b) prescribes that whenever packing medium (3) is utilized, the label shall bear the statement "With Added Strained Tomatoes."

2. On July 29, 1939, the Standard of Identity for Tomato Juice was promulgated. In general, this specifies that tomato juice shall consist of the unconcentrated liquid strained from mature tomatoes; and the standardized tomato juice was substantially like the optional packing medium (3) contained in the Standard of Identity for Canned Tomatoes. By T.C.-57, the Food and Drug Administration ruled that the label declaration "With Added Tomato Juice" might thereafter be substituted for the prescribed label declaration "With Added Strained Tomatoes."

3. Experience has demonstrated that this requirement of additional label declaration when optional packing medium (3) is used, is unreasonable and appears to be confusing to consumers. From time to time, the raw stock is of such character that the liquid drained from the tomatoes during or after peeling and coring is adequate for processing. At other times, it is necessary to utilize some of the liquid strained from other mature tomatoes of the same variety. The variations in raw stock are necessarily beyond the control of the canner. They occur from day to day and occasionally within the same packing day. Consequently, it is necessary to change labels with the resulting interruption of the packing process. It is necessary to prepare and to stock two sets of labels for each size container. These requirements result in unnecessary added costs.

From the standpoint of the consumer, the resulting products are identical. Some consumers are undoubtedly confused by receiving the same product under different labels. Not only is this requirement unnecessary to promote honesty and fair dealing in the interest of consumers, but consumer confusion also appears to result.

For these reasons, it is respectfully requested that the Standard of Identity be amended by the deletion of this labeling requirement.

## Grades for Orange Marmalade

U. S. standards for grades of orange marmalade have been issued by the Production and Marketing Administration, USDA. The standards were published in the *Federal Register* of May 22 and will become effective 30 days following publication.

## Canned Sweetpotato Grades

U. S. standards for grades of canned sweetpotatoes have been revised by the Production and Marketing Administration, USDA. The revised standards were published in the *Federal Register* of June 8 and will be effective 30 days following publication.

## Grades for Snap Beans

Notice is given in the *Federal Register* of June 8 that the Production and Marketing Administration, USDA, proposes to revise U. S. standards for grades of canned green beans and canned wax beans. Changes in the factors of defects and character are proposed.

# INSPECTION

## Poultry Inspection Service

Revised regulations covering the grading and inspection of poultry have been officially adopted by the U. S. Department of Agriculture and will become effective July 1.

Among the major changes contained in the revised regulations are requirements relating to segregation of inspected and uninspected products. The revised regulations also increase the hourly rate for the performance of grading and inspection service on a fee basis from $3 to $3.60.

# PUBLICITY

## Story of Canned Peas Reported In Dallas Times Herald

The May 31 issue of the *Times Herald*, Dallas, Tex., carried a story of several columns on canned peas by Dorothy Sinz, food editor.

Miss Sinz began the story, "'Case History' of Peas Begins With the Seed":

"When Mrs. Homemaker casually picks up a can of peas on the grocer's shelf, little does she realize the preliminary steps involved to perfect this time-saving nutritious food and make it available at a reasonable price at her favorite store. What holds true in the processing of canned peas is in a measure true of other canned vegetables. There are many reasons why vegetables, such as peas, are canned: The season of the year when they are at their best, fresh from the field or garden, is very short and it is at the peak harvest time that they are canned, thus making them available at the best the year around."

The editor went on to give an interesting story about canned peas, taking them from planting and care in the fields, to the steps in canning, on to a discussion of modern labels, and the nutritive value of peas. The article was accompanied by pictures of the fields, harvesting, and inspection of the product by women in the plant.

A recipe with a photograph for creamed peas in ham shell was featured as part of the article. Miss Sinz very ably traced the production of canned peas from the specialized growing of seed for planting, to their ultimate appearance on the dining table.

### American Home Magazine

A feature article entitled "Take A Can of Soup" appears in the June *American Home* magazine. In addition to a full color page, the two and a half page article is generously illustrated with black-and-white photographs.

The five recipes use canned soups with other ingredients to prepare the specialties shown. Beef, chicken and madrilene consomme; condensed pea and tomato; turtle; cream of chicken, celery and mushroom soups; ripe olives, crab flakes and beets are the canned foods used in the recipes.

### Everywoman's Magazine

"Timed for Summer Eating," an article in the June issue of *Everywoman's* magazine, features canned meats.

"Canned meats cooked up with a bit of imagination make quick dinners for lazy days. Fit well into tight budgets, too," says the author, Prudence Dorn, in the subtitle.

Canned luncheon meat, corned beef hash, corned beef, frankfurters, chopped ham, and beef stew are featured in recipes that take only from 10 to 35 minutes to prepare. The dishes are pictured in color.

### The Family Circle

Two articles of interest to the canning industry appear in the June issue of *The Family Circle* magazine.

"Serve A Sandwich" gives "42 big and little tips for make-easy meals." In about half of the sandwich-making tips canned foods are used.

The June recipe in Julia Lee Wright's "School for New Cooks," a monthly section in the magazine, is double-decker tuna aspic. Tomato juice and tuna are featured in her article, "Go Fancy with A Gelatin Salad."

### Good Housekeeping

"For a Crowd" by Phyllis MacDonald, one of the short feature articles in the food section of the June *Good Housekeeping* magazine, gives a summer menu with recipes for big get-togethers.

The shopping list for the menu and recipes in the article includes nine cans of tuna for "summertime tuna salad," about one pint of ripe olives as part of the "assorted olives" in the menu, and four one-pound cans of cranberry sauce for "cranberry crunch."

## RAW PRODUCTS

### Reorganization of BEPQ

Reorganization of the regulatory and control operations and administrative functions of the Bureau of Entomology and Plant Quarantine has been announced by the Secretary of Agriculture.

Under the reorganization, five field headquarters offices are established. The new regions, their directors and headquarters addresses, and states are:

Region 1, Northeastern Region, Roy G. Richmond, Greenfield, Mass. States: Del., Md., N. J., N. Y., Pa., Va, W. Va., and all of New England.

Region 2, Southeastern Region, director to be announced, headquarters at Gulfport, Miss. States: Ala., Ark., Fla., Ga., La., Miss., N. C., S. C., and Tenn.

Region 3, Southwestern Region, L. F. Curl, San Antonio, Tex. States: Colo., Kans., N. M., Okla., and Tex.

Region 4, Western Region, W. V. Benedict, Berkeley, Calif. States: Ariz., Calif., Idaho, Nev., Ore., Utah, and Wash.

Region 5, North Central Region, Harry L. Smith, Minneapolis, Minn. States: Ill., Ind., Iowa, Ky., Mich., Minn., Mo., Mont., Nebr., N. D., Ohio, S. D., Wis., and Wyo.

### Special Rail Accommodations For Fall Meeting of Board

The N.C.A. is arranging for special railroad accommodations for members of the Board of Directors and Administrative Council whose route of travel, in the event a fall meeting of the Board is called in San Francisco October 11-12, would take them through Chicago or others in those groups who might wish to join the party en route.

Because of the expense of such a Board meeting, the N.C.A. purchased, before the June 1 advance in railroad rates, a number of round-trip tickets from Chicago to San Francisco. Accommodations will be obtained either on the Overland Limited, leaving Chicago at 3:30 p.m. October 8, or on a special train with modern equipment, leaving Chicago one hour later. A minimum of 125 passengers is required to obtain the special train.

A special letter and questionnaire have been sent to members of the Board and Council whose routes might take them through Chicago. In order that N.C.A. may conclude plans with the railroads as quickly as possible, it is requested that the questionnaires be returned promptly. Anyone desiring information with regard to these special accommodations may obtain it by writing Edgar C. Kellogg, National Canners Association, 1133 20th St., N. W., Washington 6, D. C.

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